mertz

EN USER MANUAL

Oven

MO600BS*

TABLE OF CONTENTS

EN

NOTICES TO THE USER
- Safety Instructions 4
- Caring for the environment 5

INSTALLING YOUR APPLIANCE
- Choice of location 6
- Build-in 6
- Electrical connection 7

DESCRIPTION OF YOUR APPLIANCE
- Introduction to your oven 9
- Description of the accessories 10
- Description of your programmer 11

USING YOUR APPLIANCE
- Using the programmer 12
  - How to set the time 12
  - How to adjust the time 12
  - Instant cooking 13
  - Programmed cooking 14
- Using the timer function 16

OVEN COOKING MODES 17

TROUBLESHOOTING 18

CARING FOR AND CLEANING YOUR OVEN
- Cleaning the outer surface 19
- Changing the bulb 19

AFTER-SALES SERVICE
- Service Calls 20

Important

Keep this user guide with your appliance. If the appliance is ever sold or transferred to another person, ensure that the new owner receives the user guide. Please become familiar with these recommendations before installing and using your oven. They were written for your safety and the safety of others.

• *SAFETY INSTRUCTIONS*

– This oven was designed for use by private individuals in their homes. It is intended solely for cooking foodstuffs. This oven does not contain any asbestos-based components.

– Please make sure children do not play with the appliance.

– When you receive the appliance, unpack it or have it unpacked immediately. Give it an overall inspection. Make note of any concerns or reservations on the delivery slip and make sure to keep a copy of this form.

– Your appliance is intended for standard household use. Do not use it for commercial or industrial purposes or for any other purpose than that for which it was designed.

– Do not modify or attempt to modify any of the characteristics of this appliance. This would be dangerous to your safety.

– WARNING: accessible parts may be hot when in use. It is advisable to keep small children away from the apppliance.

– Never pull your appliance by the door handle.

– Before using your oven for the first time, heat it while empty for approximately 15 minutes. Make sure that the room is sufficiently ventilated. You may notice a particular odour, or a small release of smoke. All of this is normal.

– WARNING: accessible parts may become hot when the grill is used. It is advisable to keep children away from the apppliance.

– When in use, the appliance becomes hot. Be careful not to touch the heating elements located inside the oven.

– When placing dishes inside or removing them from the oven, do not place your hands close to the upper heating elements and use heat-protective kitchen gloves.

– At the end of cooking, do not pick up oven or grill items (grid, rotisserie,...) with your bare hands.

– Never place aluminium foil directly in contact with the floor of the oven (see the chapter on oven description), as accumulated heat may cause deterioration of the enamel.

– Do not place heavy weights on the oven door when open, and make sure that children cannot climb or sit on it.

– The oven must be turned off when cleaning inside the oven.

– This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or persons lacking experience or awareness, unless using it with the help of a person reponsible for their safety, or under supervision and with prior instruction in its use.

– In addition to the accessories supplied with your oven, only use dishes capable of withstanding high temperatures (follow the manufacturer's instructions).

– After using your oven, make sure that all the controls are in their stop position.

– Do not use your oven as a larder or to store any items after use.

– Never use steam or high-pressure devices to clean the oven (electrical safety requirement).

– ***(Depending on the model):*** For your safety, your oven is equipped with an AUTOMATIC STOP, if you forget to turn off your oven by mistake. After 23 hours and 30 minutes of continuous use, the AS (Automatic Stop) feature will be activated and your oven will turn itself off. AS or Auto Stop will be displayed instead of the time and a series of successive beeps will be emitted for a short time.

• *CARING FOR THE ENVIRONMENT*

– This appliance's packing materials are recyclable. Recycle them and play a role in protecting the environment by depositing them in local authority containers provided for this purpose.

– Your appliance also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances must not be mixed with other waste. Recycling of the appliances organised by your manufacturer will thus be undertaken in optimum conditions, in accordance with European directive 2002/96/CE relating to electrical and electronic equipment waste. Contact your local council or your retailer to find out the drop-off points for used appliances that are nearest to your home.

– We thank you for your help in protecting the environment.

Warning

Installation should only be performed by qualified installers and technicians.

This appliance complies with the following European directives:

- Low Voltage Directive 2006/95/CE for affixing the CE mark.

- Electromagnetic Compatibility Directive 89/336/CEE modified by directive 93/68/CEE for attaching the CE mark.

- CE regulation 1935/2004 concerning materials and objects intended for contact with food substances.

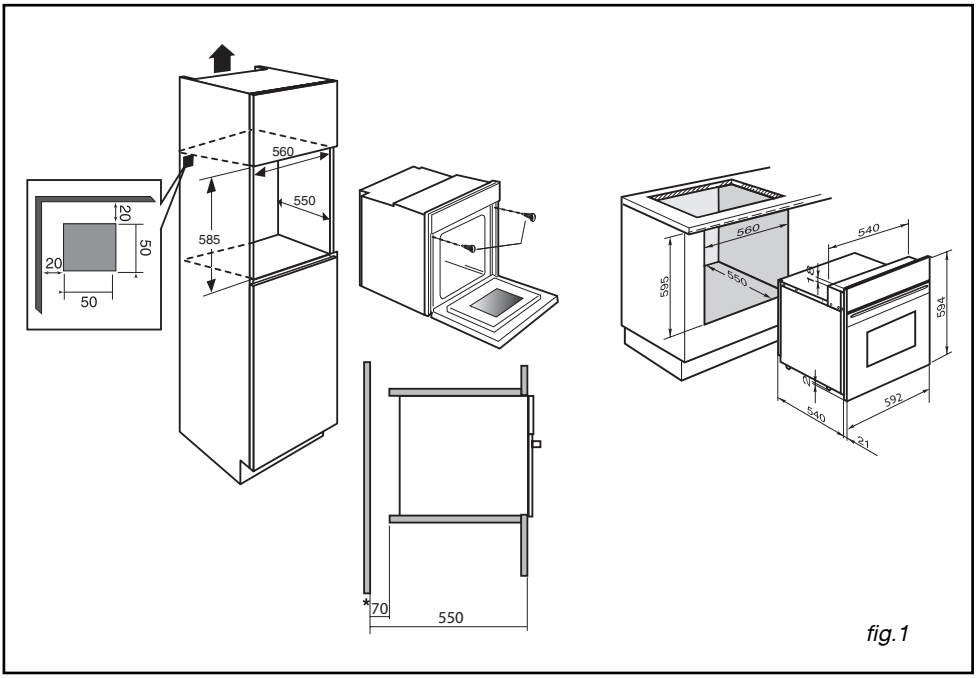


fig.1

• *CHOICE OF LOCATION*

The above diagrams show the dimensions of a cabinet that will be able to hold your oven.
The oven can be installed under a work top or in a column of cabinetry (open* or closed) having the appropriate dimensions for built-in installation (see adjacent diagram).

Your oven has optimised air circulation that allows it to achieve remarkable cooking and cleaning results if the following guidelines are followed:

• Centre the oven in the cabinet so as to guarantee a minimum distance of 5 mm between the appliance and the cabinet beside it.

• The material or coating of the cabinet must be heat-resistant.

• For greater stability, attach the oven in the cabinet with two screws through the holes provided for this purpose on either side of the front inner panel (fig.1).

• *BUILD-IN*

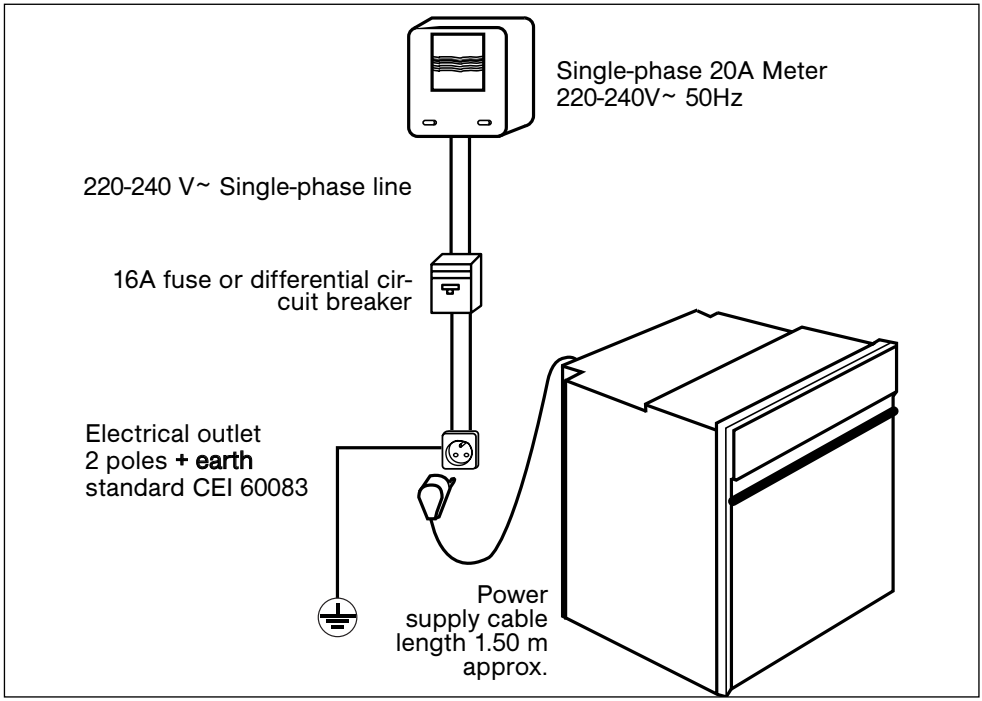
To do this:

1) Remove the rubber screw covers to access the mounting holes.
2) Drill a hole in the cabinet panel to avoid splitting the wood.
3) Attach the oven with the 2 screws.
4) Replace the rubber screw covers (they also absorb the shock caused by closing the oven door).

(*) if the cabinet is open, its opening must be 70 mm (maximum).

Tip

To be certain that you have properly installed your appliance, do not hesitate to call on a household appliance specialist.



• *ELECTRICAL CONNECTION*

The appliance must be fitted correctly to guarantee electrical safety. During fitting and maintenance operations, the appliance must be unplugged from the electrical grid. Fuses must be switched off or removed.

The electrical connections are made before the appliance is installed in its housing.

Ensure that:

- the electrical installation has sufficient voltage,
- the electrical wires are in good condition,
- the diameter of the wires complies with the installation requirements.

Your oven must be connected with a (standard) power cable with 3 conductors of 1.5mm^2 (1 live + 1 neutral + earth) which must be connected to a 220-240V~ single-phase grid by means of a 1 live + 1 neutral + earth CEI 60083 standard power socket or via an all-poles cut-off device in compliance with the installation rules.

Warning

The safety wire (green-yellow) is connected to the appliance's ⏚ terminal and must be connected to the earth terminal of the electrical set-up.

You must enable the appliance to be disconnected from the supply network after installation.

Disconnection can be enabled by ensuring that there is an accessible power plug or by incorporating a switch into the fixed wiring in compliance with the installation rules.

The fuse in your set-up must be 16 amperes.

If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or a similarly qualified person to avoid danger.

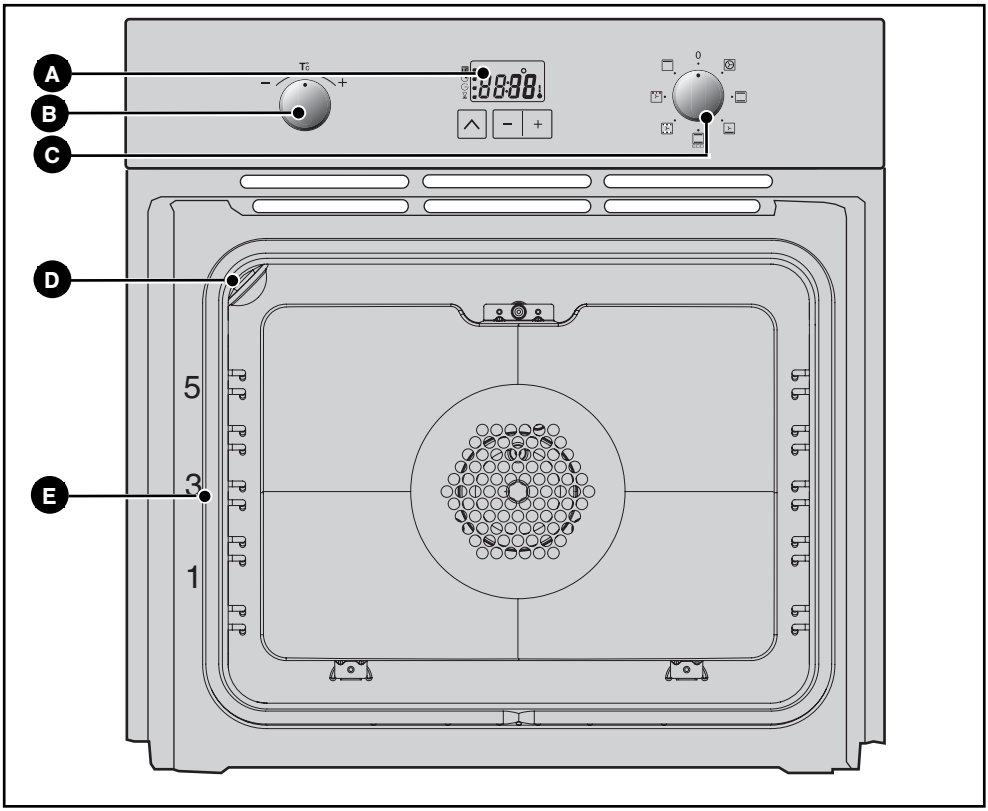
Warning

We cannot be held responsible for any accident resulting from inexistent, defective or incorrect earthing.

If the electrical installation in your residence requires any changes in order to hook up your appliance, contact a professional electrician.

If the oven malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the oven is hooked up.

• *INTRODUCTION TO YOUR OVEN*



A Programmer

B Temperature selector switch

C Function selector switch

D Light

E Wire shelf supports

Tip

This Guide to Installation and Use is valid for several models. Minor differences in details and fittings may emerge between your appliance and the descriptions provided.

• *DESCRIPTION OF THE ACCESSORIES*

• *Anti-rocking safety grid (fig.1)*

The grid can be used to hold all dishes and moulds containing foodstuffs to be cooked or browned.

It can be used for barbecues (to be placed directly on the grid).

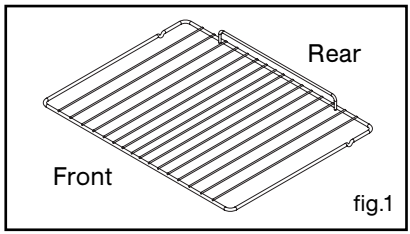


fig.1

• *Multi-purpose dish (fig.2)*

It serves as a cake dish and has a sloped edge. It is used for cooking pastries such as cream puffs, meringues, cup cakes, puff pastry, etc.
Inserted under the grid, it catches barbecue juices and grease. It can also be used half-full of water for double-boiler cooking methods.
Avoid placing roasts or meats directly in the dish because this is certain to cause significant spattering on the oven walls.

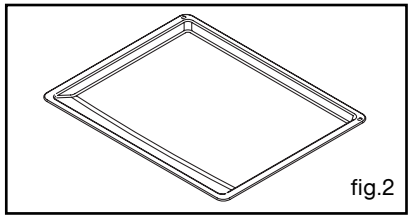
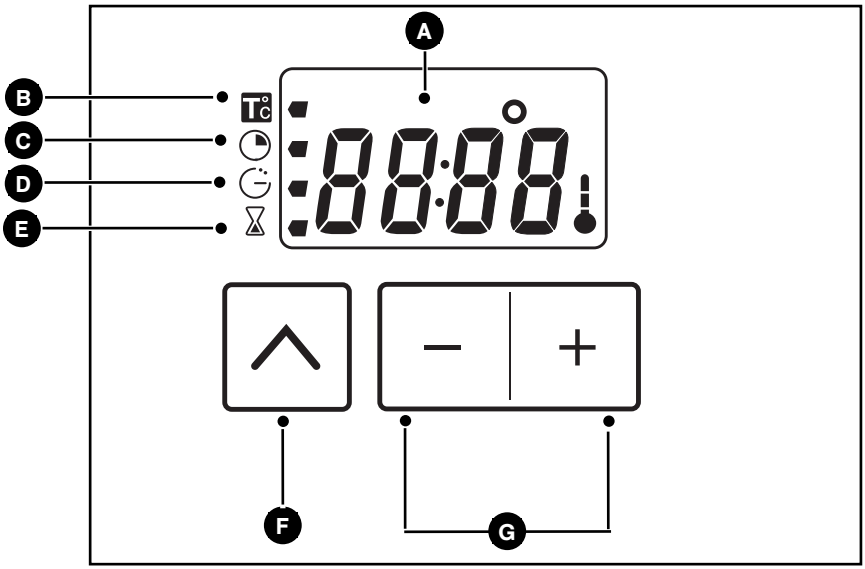


fig.2

- ***DESCRIPTION OF YOUR PROGRAMMER***



A Time and cooking time display

B Temperature indicator

C Cooking time indicator

D Cooking end time indicator

E Timer indicator

F Selection touch control (cooking time and time)

G Touch controls for setting time

- ***USING THE PROGRAMMER***

• *How to set the time*

- When supplied with electricity

The display flashes at 12:00 (fig.1)

Set the time using the + and - buttons (holding down the + or - makes the numbers go faster) (fig.2).

Example: 12:30

Press the " ^ " touch control to validate. The display stops flashing (fig.3).

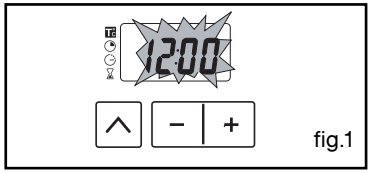


fig.1

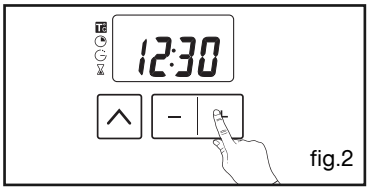


fig.2

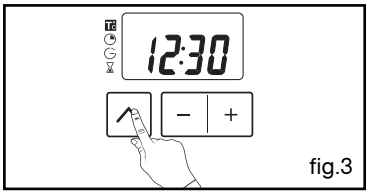


fig.3

• *How to adjust the time*

- To set the time on the clock

The function selector switch must be in the 0 position (fig.1).

Hold down the " ^ " button for a few seconds until 0.00 appears. Keep held down until the time appears again, then let go (fig.2).

While the time is flashing, set the time using the selector (fig.3).

Press the " ^ " touch control to validate (fig.4).

Warning
If there is no confirmation from the " ^ " button, the time is recorded automatically after a few seconds.

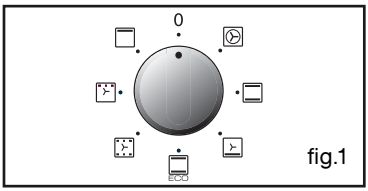


fig.1

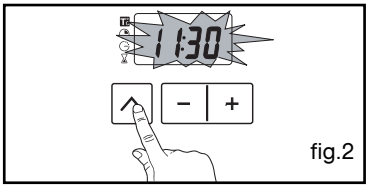


fig.2

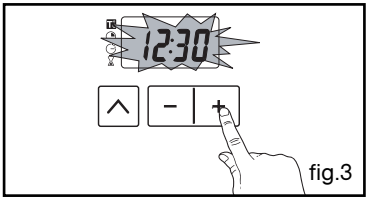


fig.3

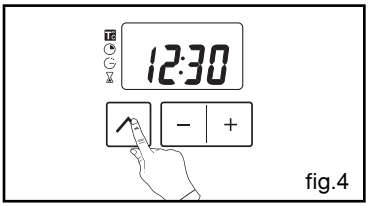


fig.4

• *Instant cooking*

– The programmer should display only the time.

It should not be flashing (fig.1).

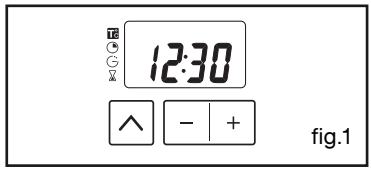


fig.1

Turn the function selector to the position of your choice.

Example: position (fig.2).

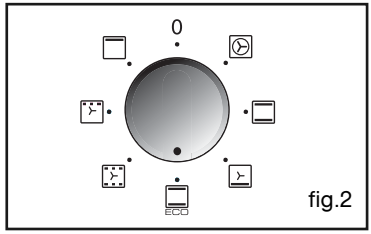


fig.2

Your oven recommends the ideal temperature for the chosen cooking mode (fig.3).

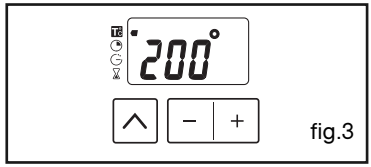


fig.3

It is, however, possible to adjust the temperature. The temperature symbol flashes (fig.4).

Set the temperature using the + or - selector (fig.5).

Example: temperature set to 210°C (fig.6).

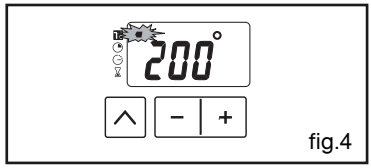


fig.4

Place your dish in the oven based on the recommendations provided by the cook book.

After these steps, the oven heats up and the temperature indicator flashes.

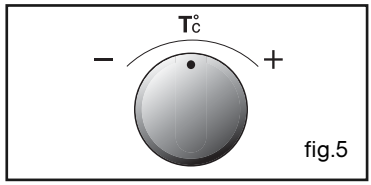


fig.5

A series of beeps will be emitted when the oven reaches the selected temperature.

The temperature stops flashing.

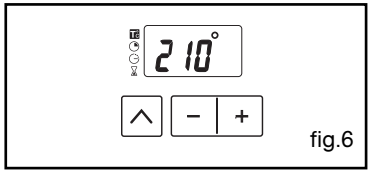


fig.6

Warning

After a cooking cycle, the cooling fan continues to operate for a period of time in order to guarantee optimal oven reliability.

Warning

All types of cooking are done with the door closed.

• *PROGRAMMED COOKING*

- *Cooking with immediate start and programmed duration*

- Select the desired cooking mode and adjust the temperature (fig. 1).

Example: position

, temperature 200°.

- Press the " ^ " button until the cooking time indicator flashes " ◔ ".

The display flashes 0:00 to indicate that you can now adjust the setting (fig. 2).

Example: 25 mins cooking time (fig. 3).
The cooking time is automatically recorded after a few seconds.
The cooking time display stops flashing and returns to temperature mode (fig. 4).
The countdown of the cooking time begins immediately after it has been set.

After these three steps, the oven heats up:

A series of beeps will be emitted when the oven reaches the selected temperature.

At the end of cooking (end of programmed time),

- the oven stops,
- 0:00 is displayed (fig. 5),
- A series of beeps is emitted for a few minutes. The beeps can be stopped by pressing the " ^ " button.

The display shows the time once again when the function selector switch is returned to 0 (fig. 6),

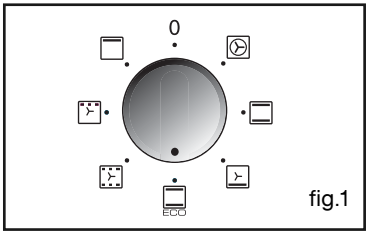


fig.1

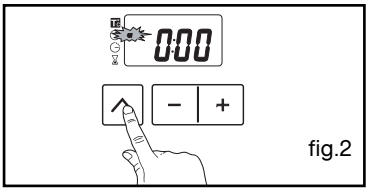


fig.2

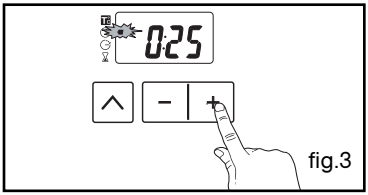


fig.3

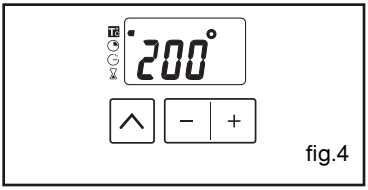


fig.4

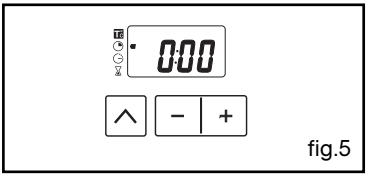


fig.5

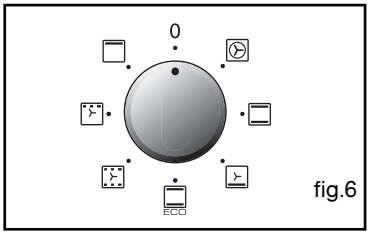


fig.6

• *PROGRAMMED COOKING*

- *Cooking with delayed start and chosen cooking end time*

Proceed as with programmed cooking.

- After setting the cooking time, press the " ^ " button until the end of cooking indicator flashes " " (fig.1)

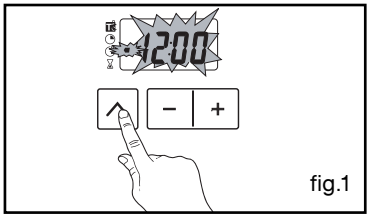


fig.1

The time display flashes to indicate that you can now adjust the setting (fig.2).

- Press the **+** or **-** touch control to set the desired cooking end time.
Example: end of cooking at 13:00 (fig.3).

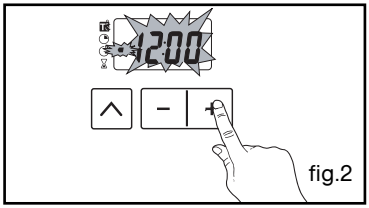


fig.2

The cooking end time is automatically recorded after a few seconds.
The cooking end time display stops flashing.

After these 3 steps, the oven heating is delayed so that cooking ends at 13:00.

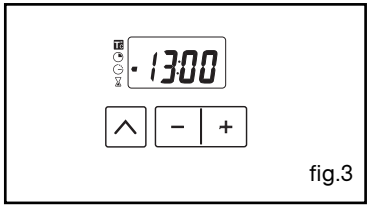


fig.3

At the end of cooking (end of programmed time),

- the oven stops,

- 0:00 is displayed,

- A series of beeps is emitted for a few minutes. The beeps can be stopped by pressing the " ^ " button.

The display shows the time once again when the function selector switch is returned to 0 (fig.4),

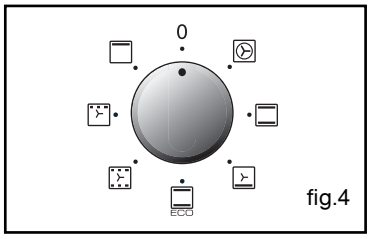


fig.4

In the case of programmed cooking cycles, the cavity lights up until cooking begins, and remains lit until cooking is finished.

• *USING THE TIMER FUNCTION*

- **Your oven's programmer can be used as an independent timer that allows you to count down a time without operating the oven.**
In this case, the timer display has priority over the clock display.
- Press the " ^ " (fig.1) button until the timer symbol begins to flash
⧗ -> 0.00 flashes.

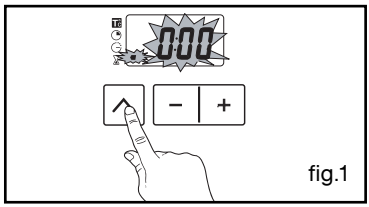


fig.1

- Adjust the chosen time by pressing the + or - selectors.

- Press the " ^ " button to confirm or wait a few seconds (fig.2).

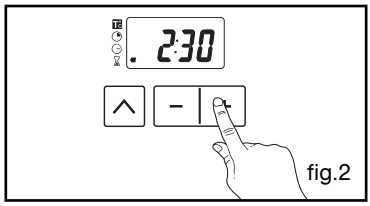


fig.2

The display stops flashing after a few seconds and the timer starts working, counting down the time in seconds.
Once the time has expired, the timer emits a series of beeps to notify you.
The beeps can be stopped by pressing the " ^ " button.

Warning
It is possible to change or cancel the timer at any time.

*

CIRCULARE HEATING

(recommended temperature180**°C** min 35°C max 235°C)

- Cooking is controlled by the heating element located at the back of the oven and the fan
- Rapid temperature increase: Some dishes can be placed in the oven while it is still cold.
- Recomended for **meat**, **fish**, **vegetables**, preferably placed in a terracotta dish.

TRADITIONAL

(recommended temperature **240°C** min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements.
- Requires preheating before placing the dish in the oven.
- Recommended for **slow, gentle cooking**: **rich game**... For retaining the juices in **red meat roasts**. For simmering in a covered stew pan dishes that were begun on the hob (**coq au vin, stew**).

PULSED OVEN SHELF

(recommended temperature **205°C** min 35°C max 275°C)

- Cooking is controlled by the lower element combined with reduced input from the grill and use of the fan.
- Cooking heat from the bottom with a small amount of heat from the top. Place the grid on the lowest shelf support.
- Recommended for **moist dishes** (quiches, juicy fruit tarts, etc...). The crust will be thoroughly cooked on the bottom. Recommended for **dishes that rise** (**cakes, brioche**, **kugelhopf...**) and for **soufflés** that will not be stuck by a crust formed on the top.

*

ECO

(recommended temperature **200°C** min 35°C max 275°C)

- Cooking is controlled by the upper element with some heat from the lower element.
- This position provides energy saving while preserving the quality of thecooked **poultry**.
- Place the poultry in a terracotta dish, preferably on the grid in the first shelf support.There is no need to preheat the oven. You can turn the poultry half-way through cookingif you wish.

HOLD WARM FUNCTION

(recommended temperature **80°C** min 35°C max 100°C)

- Heat regulated by the upper element with use of fan.
- Stabilisation at low temperatures.
- Recommended for **rising dough** for **breads, brioche, and cakes**... without exceeding 40°C (warming plates, defrosting).

GRILL FAN ASSISTED

(recommended temperature **200°C** min 180°C max 230°C)

- Cooking controlled by the upper element and by the fan.
- No need for preheating. Roasts and poultry that are crispy and juicy all the way around. Ability to roast a large piece of meat placed on the special grid with the hollow dish underneath to catch the cooking juices.

HIGH TEMPERATURE GRILL

(recommended temperature **275°C** min 180°C max 275°C)

- Cooking controlled by the upper element.
- Preheat the oven for five minutes. Slide the drip tray onto the bottom shelf support.
- Recommended for **grilling chops, sausages, toast or prawns** placed on the grid.

*** Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive 2002/40/EC.**

If you have a doubt about the correct functioning of your oven, this does not necessarily mean that there is a malfunction. ***In any event, check the following items:***

YOU OBSERVE THAT...	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
The oven is not heating.	- The oven is not connected to the power supply. - Your fuse is out of order. - The selected temperature is too low.	➡ Plug in your oven. ➡ Replace the fuse in your electrical set-up and check its capacity (16A). ➡ Increase the selected temperature.
The oven light is not working.	- The light is out of order. - The oven is not connected or the fuse is not working.	➡ Change the bulb. ➡ Plug in your oven or change the fuse.
Your oven starts beeping.	- During cooking. - At the end of a cooking cycle.	➡ The recommended temperature of your choice has been reached. ➡ Your programmed cooking cycle is finished.

Warning

Repairs to your appliance should only be performed by professionals. Non-standard repairs may be a source of danger for the user.

Tip

In all circumstances, if your efforts are not sufficient, contact the After-Sales Service Department without delay.

• *CLEANING THE OUTER SURFACE*

To clean the electronic programmer window and the oven door, use a soft cloth and a special product for glass-cleaning.
Do not use abrasive cleaning products or hard metal scrapers to clean the glass door of the oven, as they could scratch the surface and the glass could break.

• *CHANGING THE BULB*

Warning
Disconnect your oven before performing any task on the bulb to avoid the risk of electric shock and, if necessary, let the appliance cool down.

Tip
To unscrew the port and the bulb, use a rubber glove, which will make disassembly easier.

The bulb is located on the ceiling of your oven's cavity.

a) Unplug the oven.

b) Unscrew the lighting port (fig.1).

c) Unscrew the bulb in the same direction.

Bulb specifications:
- 15 W
- 220-240 V ~
- 300°C
- E 14 cap

d) Replace the bulb then reposition the port and reconnect your oven.

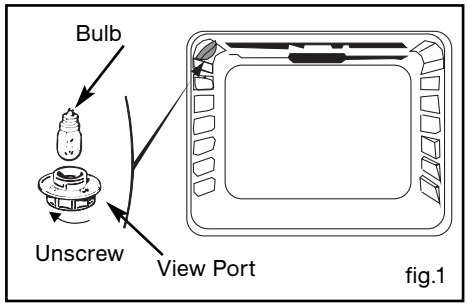


fig.1

• *SERVICE CALLS*

Any repairs that are made to your appliance must be handled by a qualified professional authorised to work on the brand. When you call, mention your appliance's complete reference (model, type, serial number). This information appears on the manufacturer's nameplate *(fig.1).*

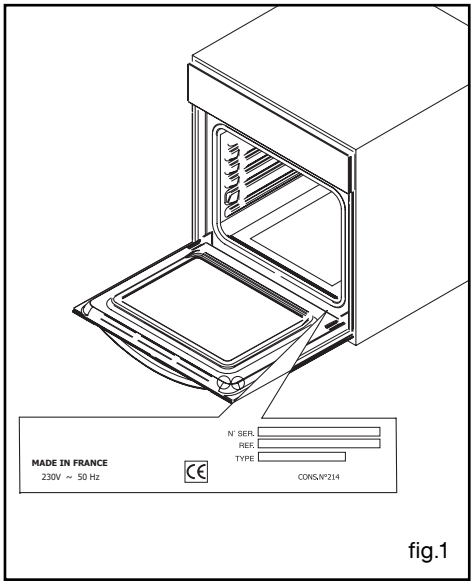


fig.1

GENUINE REPLACEMENT PARTS

During maintenance work, request that only ***certified genuine replacement parts are used.***